

Entree	
Pacific oyster from Coffin Bay, Champagne granita	5 each
Rosemary panisse, Comte custard, leeks, mushrooms and walnuts	18
Caramelised Atlantic scallops, squid ink, cuttlefish risotto	22
Mooloolaba prawns, prawn tortellini, shellfish bisque, tomato and basil	24
Beef tartare, salt baked parsnip, walnuts and woodland sorrel	19
Yellowfin tuna salad Nicoise, cos lettuce, basil dressing	20

Mains	
Seared fillet of rockling, garlic mash, broccoli, beans and saltbush	36
Portarlinton moules frites, tomato and chilli, crisp baguette and aioli	34
Parmesan gnocchi, king brown mushrooms, chestnut puree, truffle pesto	32
Crisp breast and confit leg of duck, cider potato fondant, spiced lentils	40
Seared Black Angus scotch fillet, French fries, sauce au poivre	45

Sides	
Cos lettuce, Roquefort dressing, walnuts and sultanas	10
Charred broccolini, green garlic and smoked almonds	12
French fries, aioli	9

Cheese	
1 cheese	14
3 cheeses	28
Le Dauphin Double Crème	soft, luscious cow's milk brie
Marcel Petite Comte	nutty, semi hard cow's milk
Papillon Roquefort	strong, fruity ewe's milk blue

Dessert	
Pear and chocolate souffle, hazelnut praline ice cream	15
Vanilla crème brulee, star anise and persimmon sorbet	16
Quince and almond gateau, Rutherglen muscat ice cream	15



### Tasting menu

[see blackboard] \$80 per person

### Sunday roast

2 courses \$35 4 courses \$55

with bottomless house wine \$30pp [2hours]